

Crystalform 100-HB

Transparent or colored coextruded PA/PE multilayer film with high barrier properties [EVOH] and Polyethylene [PE] sealing layer for packaging of food stuffs like fresh and processed meat, cheese, fish and seafood as well as pasta and bakery products.

Product Specifications



SFV (200 mm/min)

General Data	Unit	Method	Condition	Value
Total Thickness	μm	DIN 53 370	± 10% (average value)	100
Grammage (may vary when colored)	g/m²	DIN 53 365	± 10% (average value)	99.4
Technical Properties				
Water Yapor (H ₂ O) Transmission Rate	g/m²d	DIN 53 370	23°C / 85% r.h	< 3.0
Oxygen (O ₂) Transmission Rate	cm ³ /m ² d bar	DIN 53 365	23°C / 0% r.h	< 4.0

Application Instructions and Technical Conditions of Use					
Sealing Temperature	°C	Depending on Machine, Sealing Time and Pressure	120-140		
Minimum Application Temperature	°C	Shock Free Handling in Frozen Condition	-18		
Heat Treatable up to 2 hours	°C		95		
Heat Treatable up to 1 hour	°C		100		

DIN ISO 527-1

MPa

Application tests and approval of packaging film need to be done on entire package under real heat treatment and manufacturing conditions. In case of deep freezing applications, handling conditions during transport, distribution and sales need to be considered as well.

*values have been calculated

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> 68/ > 60

Important Advices:

All data given in this data sheet are approximate, based on our current knowledge and relate solely to the non-processed material. A liability cannot be derived. Due to the manifold applications and processing possibilities, trials under real conditions are essential. The qualification tests as well as the release of the packaging material, taking into account possible interdependencies between product and packaging material, are under the sole responsibility of the user. We reserve the right to change technical data due to technological progress.

Recommended Storage Conditions:

Tensile Strength at Break (md / cmd)

In original packaging and protected from direct sunlight up to max. one year after delivery at 5-20°C (max. 25°C) and 40-60% r.h. Acclimatization in the packaging room before processing is recommended.

Food Approval:

The product complies with EU Regulations and Directives for plastic materials and articles, intended to come into contact with food. Further details are specified in the corresponding Declaration of Compliance (DoC).

All packaging materials of Bagla Group are produced in accordance to BRCGS Global Standard.





